

One Skillet Chicken with Bacon and Green Beans

Cooking Instructions

1. Heat a large non-stick skillet over medium heat. Add the bacon and sauté until brown and crisp. Remove bacon pieces with a slotted spoon, transfer to a plate lined with paper towels, and set aside. Discard the majority of the bacon grease and leave only a very thin coating in the pan.
2. Season both sides of the chicken pieces with 1/4 tsp salt and black pepper and add to the skillet. Cook for four minutes per side or until cooked through. Transfer to a plate and tent with foil.
3. Add the shallots to the now-empty skillet and sauté for one minute, scraping up any brown bits. Add the garlic and sauté for 30 seconds more. Add the broth, wine, and thyme and stir. Add the green beans, increase the heat to medium-high and cook for about eight minutes, or until the sauce has reduced and the green beans are crisp-tender, stirring occasionally.
4. Transfer the chicken breasts and green beans to a serving platter. Season beans with 1/8 teaspoon salt and fresh pepper. Pour chicken juices into the sauce with 1/8 teaspoon salt, then stir and cook for an additional 30 seconds. Pour sauce over the chicken and green beans and top with the chopped bacon.

Ingredients

- 4 strips bacon, chopped
- 1 pound boneless, skinless chicken breasts, cut lengthwise into thin cutlets
- Kosher salt
- Freshly ground pepper
- 2 tablespoons minced shallot
- 2 cloves of garlic, minced
- 3/4 cup low-sodium chicken broth
- 1/2 cup crisp white wine (or more chicken broth)
- 8 ounces fresh green beans
- 1 teaspoon chopped, fresh thyme

Grocery List – Add optional ingredients as desired

Produce

- 1 shallot
- 2 cloves of garlic
- Chicken breasts
- Bacon
- Green beans
- Fresh thyme

Pantry

- White wine
- Chicken broth
- Pepper
- Salt